



Cook's Question Corner

If you are looking for a recipe but can't seem to find it anywhere, send your recipe request to Cook's Question Corner, care of Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

QUESTION — Naomi Houston of Perkasie wants a recipe for the yogurt coating used on candy and nuts.

QUESTION — Susan Breckbill of Oxford requests a recipe for a yeast cheese bread.

QUESTION — Mrs. Gene Jennings of Fallston, MD requests a recipe for stewed tomatoes similar to that served by Bird-In-Hand and Leola Family Restaurant.

QUESTION JoAnne Hill of Lisbon, MD, would like a recipe to grill Delmonico steaks that taste similar to those made by Gible's Restaurant, Greencastle.

QUESTION — Mrs. Christ King, Kinzers, would like a recipe for lollipops and for a tomato juice that tastes similar to V-8.

QUESTION — P. Pflugfelder, Wyalusing, requests information on purchasing a quick-and-easy pattern for crocheted oval or heart-shaped throw rugs.

QUESTION — Marie Sarver, Millerstown, requests recipes for cream of asparagus and cauliflower soups.

QUESTION — Nadine Stock, New Oxford, wants a recipe for Elephant Ears, a sweet fried dough served with a fruit or cinnamon-sugar topping.

QUESTION — Joan Sarver, Springfield, VA, requests recipes using asparagus.

QUESTION — Brenda Wenger, Ephrata, would like recipes using unsulfured baking molasses.

QUESTION — Betty K. Herschberger requests a recipe for broccoli salad.

QUESTION — Georgette Hunsicker, Bath, is looking for a recipe for a last-minute cake, that may have been called slop cake.

QUESTION — Mrs. L.A. Kille, Bridgeton, NJ, requests a recipe for marinated chicken breasts.

QUESTION — Julie Martin, Chambersburg, requests a recipe for mustard or golden eggs. They resemble pickled eggs only they're yellow on the outside.

ANSWER — Ruth Kuhns, Millmont, requested a recipe for a moist white cake made from scratch. Thanks to Marlene Martin, Wilma Lehman, Bernville, Patricia Haycock, Ruth Thomas, Lititz, and two anonymous readers for sharing their recipes.

Ice Water Cake

- ½ cup shortening
- 2 cups sugar
- 3½ cups cake flour
- ¾ teaspoon salt
- 3 teaspoons baking powder
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 1½ cups ice cold water
- 4 egg whites

Cream shortening. Add sugar gradually and beat until fluffy. Sift flour, baking powder, and salt. Add sifted dry ingredients alternately with ice water and flavorings. Beat thoroughly after each addition. Fold in stiffly beaten egg whites. Pour into two 8-inch cake pans or a 9x13-inch pan. Bake in 350-degree oven for 30-40 minutes.

Quick White Cake

- 2½ cups flour
- 1½ cups sugar
- ¾ cup shortening
- 1 teaspoon salt
- ¾ cup sweet milk
- 4½ teaspoons baking powder
- ½ cup milk
- 5 egg whites
- 1 teaspoon vanilla

Combine first six ingredients. Add ½ cup milk and mix well for 2 minutes. Add egg whites; beat 2 more minutes and add vanilla.

Pour into cake pans. Bake 25 minutes in moderate oven. Freezes well.

Snowflake Cake

- 2¼ cups flour
- 4½ teaspoons baking powder
- ¼ teaspoon salt
- 1½ cups sugar
- ½ cup shortening and butter
- 1 cup milk
- 1 teaspoon vanilla
- 4 large egg whites, unbeaten

Heat oven to 350 degrees. Grease and flour two 8-inch layer pans or a 9x13-inch oblong pan. Blend flour, sugar, baking powder, and salt. Add shortening, ⅓ cup milk, and vanilla. Beat 2 minutes, scraping the bowl frequently. Add remaining milk and egg whites. Beat 2 minutes. Pour into pans. Bake layers 30-35 minutes, oblong pan 35-40 minutes, or until cake tests done. Cool.

ANSWER — Ruth Nolt, Leola, requested recipes for using table bran. Thanks to D. Weaver, Ephrata, and Elizabeth Beilre, Paradise, for each sending one in.

Bran Bread

- 3 cups scalded milk
- 3 tablespoons oil
- 4 teaspoons salt
- 1 cup sugar
- 2 packages yeast
- 1 cup warm water
- 1 cup cold water
- 2 cups bran flakes
- 12 cups flour

Mix milk, oil, salt, and sugar. Dissolve yeast in warm water. Add cold water to milk mixture. Add bran, then yeast and flour. Let rise 2 hours, punch down, and let rise another 1 hour. Punch down and put into four loaf pans. Let rise 2 hours. Bake at 375 degrees for 10 minutes. Lower temperature to 325 degrees and bake for 20 minutes.

6-Weeks Bran Muffins

6 cups table bran or 1 box (15 ounces) raisin bran cereal

- 2 cups boiling water
- 1 cup melted shortening
- 3 cups sugar
- 4 eggs, beaten
- 1 quart buttermilk
- 5 cups flour
- 5 teaspoons baking soda
- 2 teaspoons salt

Dates, raisins, or chopped apples (optional)

Pour boiling water over 2 cups bran and let stand while assembling other ingredients. Mix in melted shortening. Mix remaining bran with sugar, eggs, and buttermilk. Sift flour, soda, and salt. Combine all ingredients. Bake for 20 minutes at 400 degrees. Makes 6 dozen.

This mixture keeps 6 weeks or more in the refrigerator. Bake as needed. Apples, dates, or raisins may be added at baking time.

ANSWER — A Mount Joy reader wanted to know how to freeze cauliflower that is not mushy when cooked. Thanks to Ruth Thomas, Lititz, for sharing her tips.

When blanching cauliflower, don't leave in the boiling water for more than a minute. Cool rapidly and drain well before packaging. When cooking frozen cauliflower, it should be partially thawed so the pieces will separate easily. Drop pieces into boiling water and cook to desired tenderness watching carefully. It doesn't take long to cook cauliflower.

ANSWER — Ruth Kuhns, Millmont, requested a recipe for batter-dipped onion rings. Thanks to Mrs. Stoltzfus, Leola, Barbara Randall, Holcomb, NY, and M. Cunfer, Lehighton, for sharing theirs.

Batter-Dipped Onion Rings

- 3-4 onions, sliced thin
- 1 egg
- 1 tablespoon milk
- 1 cup pancake mix

Separate onion rings and dip in egg mixed with milk. Dip rings in pancake mix and coat thoroughly. Deep fry to golden brown. Sprinkle with salt.

Deep-Fried Onion Rings

- 1 cup flour
- 2 teaspoons baking powder
- 2 eggs, separated
- ¼ teaspoon salt
- ½ cup milk
- 1 teaspoon melted butter

Onions, thinly sliced
Separate onion rings. Mix flour, baking powder, and salt. Mix egg yolks and milk. Beat egg whites; add with butter to milk mixture. Dip rings in egg mixture then flour mixture. Fry in deep fryer.

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Strawberry Delights

(Continued from Page B6)

STRAWBERRY CHIFFON SQUARES

- ½ cup butter
- 1½ cups crushed vanilla wafers (about 45)
- 1 (3-ounce) package strawberry gelatin
- ¾ cup boiling water
- 1 (14-ounce) can sweetened condensed milk
- 10 ounces frozen strawberries in syrup, thawed
- 4 cups miniature marshmallows
- 1 cup whipped cream

In a small saucepan, melt butter; stir in the crushed wafers. Pat firmly on bottom of 11x7-inch baking dish. Chill. In a large bowl, dissolve gelatin in boiling water; stir in sweetened condensed milk and undrained strawberries. Fold in marshmallows and whipped cream. Pour on top of crushed wafers. Chill two hours or until set. If desired, garnish with whipped cream and fresh strawberries.

Julie Greider

Lancaster Co. Dairy Princess

STRAWBERRY CHEESE PIE

- 9-inch graham cracker crust or baked pastry shell
- 8 ounces cream cheese, softened
- 14-ounce can sweetened condensed milk
- ½ cup lemon juice
- 1 teaspoon vanilla
- 1 quart fresh strawberries, cleaned and hulled
- 16 ounces strawberry glaze

In a large mixer bowl, beat cheese until fluffy. Stir in milk, lemon juice, and vanilla. Pour into prepared pie crust. Chill three hours or until set. Top with strawberries and desired amount of glaze.

To make graham cracker crust: Combine 1½ cups graham cracker crumbs, ½ cup softened butter, and ½ cup confectioners' sugar. Press firmly into pie pan.

Jo Evans
Boyd, Md.

Quilts Needed For Fall Show

The 5th Annual Quilt Show and Contest sponsored by the Lebanon Quilters Guild will be held October 28 and 29, at the Lebanon Area Fairgrounds, Cornwall and Evergreen Roads, Lebanon. This year the guild has added two new categories for judging; making a total of 15 categories. These categories are patchwork, applique, whole cloth, combination of techniques, first (full-size) quilt, wall hangings—pieced, wall hangings—other techniques, crib quilts, quilted clothing, miniatures, doll quilts, group-made quilts, cheater panel quilts, and quilts from kits. Registration deadline is October 1, 1989. For more information or registration forms, send a self-addressed, stamped envelope to: Pat Underkoffler, 70 Eisenhower Road, Myerstown, Pa. 17067.

